

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION

November 28, 2017

Melissa Louis-Juste Regulatory Affairs Associate Professional Disposables International, Inc. 100 Philips Parkway Montvale, NJ 07645

Subject: Notification per PRN 98-10 – Minor label changes

Product Name: Backspin No-Rinse FCSS EPA Registration Number: 9480-13 Application Date: October 4, 2017

Decision Number: 534742

Dear Ms. Louis-Juste:

The Agency is in receipt of your Application for Pesticide Notification under Pesticide Registration Notice (PRN) 98-10 for the above referenced product. The Antimicrobials Division (AD) has conducted a review of this request for its applicability under PRN 98-10 and finds that the action requested falls within the scope of PRN 98-10.

The label submitted with the application has been stamped "Notification" and will be placed in our records.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Compliance.

If you have any questions, you may contact Tara Flint via email at flint.tara@epa.gov.

Sincerely,

Eric Miederhoff Product Manager 31

Regulatory Management Branch I Antimicrobials Division (7510P) Office of Pesticide Programs

NOTIFICATION

9480-13

The applicant has certified that no changes, other than those reported to the Agency have been made to the labeling. The Agency acknowledges this notification by letter dated:

11/28/2017

[Front Panel]

BACKSPIN NO-RINSE FCSS

Alternate brand names: Sani Professional® No-Rinse Sanitizing Multi-Surface Wipe[s]

[Grime Boss] Hard Surface Sanitizing Wipe[s]

[Grime Boss] Surface Sanitizing Wipe[s]

[Grime Boss] Surface Sanitizer

[Grime Boss] Surface Sanitizing

[Grime Boss] Sanitizing Wipe[s]

[Grime Boss] No Rinse Sanitizing Wipe[s]

[Grime Boss] Food Surface Sanitizing Wipe[s]

[Grime Boss] Restaurant Sanitizing Wipe[s]

Nice n Clean® Daily Sanitizing Wipe[s]

Nice n Clean® Food Contact Surface Sanitizing Wipe[s]

Nice n Clean® Hard Surface Sanitizing Wipe[s]

Nice n Clean® Hard Surface Daily Sanitizing Wipe[s]

Nice n Clean® Home Food Contact Surface Sanitizing Wipe[s]

Nice n Clean® Home Daily Sanitizing Wipe[s]

Nice n Clean® Home Hard Surface Daily Sanitizing Wipe[s]

Nice n Clean® Home No Rinse Daily Sanitizing Wipe[s]

Nice n Clean® Home No Rinse Sanitizing Wipe[s]

Nice N Clean® Home Sanitizing Wipe[s]

Nice n Clean® Home Surface Sanitizer Wipe[s]

Nice n Clean® Home Surface Sanitizing Wipe[s]

Nice n Clean® Home Hard Surface Sanitizing Wipe[s]

Nice n Clean® No Rinse Daily Sanitizing Wipe[s]

Nice n Clean® No Rinse Sanitizing Wipe[s]

Nice N Clean® Sanitizing Wipe[s]

Nice n Clean® Surface Sanitizer Wipe[s]

Nice n Clean® Surface Sanitizing Wipe[s]

Sani-Cloth® No Rinse Sanitizing Wipe

Wet Nap® Daily Sanitizing Wipe[s]

Wet Nap® Food contact Surface Sanitizing Wipe[s]

Wet Nap® Hard Surface Daily Sanitizing Wipe[s]

Wet Nap® Hard Surface Sanitizing Wipe[s]

Wet Nap® No Rinse Daily Sanitizing Wipe[s]

Wet Nap® No Rinse Sanitizing Wipe[s]

Wet Nap® Sanitizing Wipe[s]

Wet Nap® Surface Sanitizer Wipe[s]

Wet Nap® Surface Sanitizing Wipe[s]

ACTIVE INGREDIENTS:	
Didecyl dimethyl ammonium chloride	0.023%
Alkyl (50% C ₁₄ , 40% C ₁₂ , 10% C ₁₆) dimethyl benzyl ammonium chloride	0.015%
OTHER INGREDIENTS	99.962%
TOTAL	100.000%

KEEP OUT OF REACH OF CHILDREN

NET CONTENTS [and/or Net Wt.]____oz (g) [or lbs. (kg)] [Insert number] Cloths [size of each cloth]

[Any Panel]

EPA Reg. No.: 9480-13

EPA Est. No.: 9480-NY-1 or [EPA Est. No. A=9480-NY-1, C=72956-AR-1 [or others]

Alpha character will precede batch code on product

[Manufactured by [or for]]:
Professional Disposables International, Inc.
Two Nice-Pak Park, Orangeburg, NY 10962-1376 [USA]
[For information call: [phone number to be inserted]]
[Made in [USA] [with domestic and imported materials] [insert country]

[Note to Reviewer: According to EPA's Label Review Manual, Precautionary Statements and First Aid are not required for the registrant to include when the product is classified as Category IV for acute toxicity]

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. [See directions for use on the container[s] inside.]

TO SANITIZE [HARD NONPOROUS FOOD-CONTACT SURFACES]:

For Lightly Soiled Surfaces: Use a [product name] wipe to clean the surface to be treated. Sanitize with additional [product name] wipes. Wipe enough for treated area to remain wet for one [1] minute [or 60 seconds]. Let air dry. No rinsing required.

For heavily soiled surfaces: Remove all food particles and soil from surfaces that are to be sanitized by thoroughly washing the surfaces with a detergent, followed by a potable water rinse before applying this [sanitizing wipe] [product name]. Wipe enough for treated area to remain wet for one [1] minute [or 60 seconds]. Let air dry. No rinsing required.

99.999% effective in one [1] minute [or 60 seconds] in the presence of 5% organic soil against [Escherichia coli] [(ATCC # 11229)][,] [Staphylococcus aureus] [(ATCC #6538)][,] [Shigella boydii] [(ATCC #9207)][,] [and] [Listeria monocytogenes] [(ATCC #19115)].

Items may include: [Use one or more of the following:]

[Airline tray tables] [Fridges]

[Appliances]
[Backsplashes]
[Bar tops]
[Cafeteria trays]
[Checkout lanes]
[Condiment containers]
[Conveyer belts]

[Counter tops]
[Cutting boards]
[Dining tables]
[Dish racks]
[Food trays]
[Food carts]

[Food preparation tables] [Food [manufacturing]

[processing]

[equipment][parts]]

[Fridges]
[Freezers]

[High chair trays]
[Hospital meal trays]
[Ice machine[s]]

[doors][tracks]
[ice chutes] [ice
bins][ceiling] [wall]
[ice scoop]][ice cube

tray]

[Interior][Exterior]
[Surfaces of] [Coolers]

[Laminated menus] [Lunch boxes] [Microwaves] [Mixers]

[Nonwood cutting boards]

[Nozzles] [Pill counters] [Pill trays]

[Probe portion of meat

thermometers]

[Probe portion of food Thermometers]

[Ranges]

[Range tops and hoods]

[Reach-in refrigeration and freezer

units]

[Interior][Exterior] [Surfaces of] [Refrigerators] [Such as]

[Crispers][Walls][Shelves][Ceiling]

[Floor]

[Restaurant tables]

[Scales]

[Self-service condiment areas]
[Self-service serviceware areas]

[Slicers] [Tables]

[Take out counters]
[Waitress stations]
[Walk-in refrigeration
and freezer units]
[Work tables]

[The following uses must be preceded by the words:" [outside surface[s] of]" or "[exterior surface[s] of]":]

[Chargrills]

[Cooking surfaces] [Toasters]

[Food mixers]

THE INFORMATION IN BOX IS NOT PART OF THE LABELING

[] - Statements in brackets are optional or instructional. Italicized words in brackets are not included

Sequence and placement of phrases is optional unless specified in 40 CFR 156.10.

Capitalization, plurals or singular, bold and italics are all variable unless specified in 40 CFR

[Add the following after the list of surfaces:] and other similar hard, nonporous food contact surfaces.

[TO SANITIZE] [HARD NONPOROUS NONFOOD-CONTACT SURFACES]:

[Cleaning and] Sanitizing Procedure: Use a [product name] wipe to clean the surface to be treated. Sanitize surface with [product name] wipes. Wipe enough for treated area to remain wet for 15 seconds. Let air dry. No rinsing required.

Use one or more of the following:

[bath tubs,]
[booster seats,]
[cash registers,]
[chairs,]
[cribs],
[diaper pails]
[display cabinets],
[doorknobs,]
[drain boards,]
[employee areas],
[garbage cans,]

[hampers,]
[hotel room surfaces]
 [and/or] [counters]
[infant-changing tables,]
[infant high chairs,]
[faucets,]
[floors,]
[restaurant chairs]
[shopping] [carts]
[and/or] [baskets,]

[store] check-out areas], [strollers] [telephones,] [tiled walls,] [toilet seats, [and/or] [rims,] [towel dispensers,]

[trashcans] [vanities,]

99.9% effective in 15 seconds against *Staphylococcus aureus* (ATCC #6538) and *Enterobacter aerogenes* (ATCC # 13048) [in the presence of organic soil (5% blood serum)].

[showers,] [sinks,][stall

doors,]

[CLEANING AND DEODORIZING

Wipe surface with towelette until clean. Let air dry.]

Dispensing: [Choose the dispensing directions from below that correspond to the product package.] [On canister]

Remove lid and discard inner seal. Find center wipe and pull through lid. For optimal use, pull wipes at an angle. When not in use keep lid closed to prevent moisture loss.

[On Flexible Pack or Mobile Pack or Belt Pack]

Peel back label. Pull out wipes as needed. When not in use keep lid closed to prevent moisture loss.

[On Packet]

Tear open packet.

[Pail

Remove lid and tear open refill package.

[Refill Package]

This refill package is made for use only in a [product name] container; do not use this product in a container for another product. Remove [entire] lid from container. Tear open refill [package] at [notch] [mark] [arrow]. Place [entire] refill package of wipes in empty container. Follow information on container to dispense wipes.

PRECAUTIONARY STATEMENTS

Hazards to Humans and Domestic Animals

Physical or chemical hazard

Combustible. Do not use or store near heat or open flame.

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STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal [Statement not required for residential or household use products]

Storage: Do not store near heat or open flame. Use product only from original container.

[For canisters:]

Wipe Disposal: Do not reuse wipe, offer for recycling. If recycling is not available, put in trash collection. **Canister Disposal:** Do not reuse this container. Rinse and recycle. If recycling is not available, put in trash.

[For flexible packs, mobile packs, belt packs or single packets:]

Wipe Disposal: Do not reuse wipe, offer for recycling. If recycling is not available, put in trash collection.

Flexpack Disposal: Put empty package in trash collection.

[For pail:]

Wipe Disposal: Do not reuse wipe, offer for recycling. If recycling is not available, put in trash collection.

Packaging Disposal: Put empty package in trash collection.

Pail Disposal: Do not reuse this container. Rinse and recycle. If recycling is not available, put in trash.

[Use at least one of the use sites indicated in the paragraph below or in the "For Use In" section below:]

[AREAS OF USE IN FOOD SERVICE AND FOOD PREPARATION:]

This product is recommended for use in retail food establishments [including:] [restaurants,] [hotels,] [kitchens,] [airplanes,] [food service in healthcare settings,] [delicatessens,] [supermarkets,] [temporary food establishments], [food processing plants,] and other food service and food preparation settings where the [control of the hazards] [prevention] of cross-contamination between treated surfaces is of primary importance.

[FOR USE IN:]

[Airplanes]
[Athletic facilities]
[Banquet halls]

[Beverage Processing Facilities]

[Cafeterias] [Cars] [Caterers]

[Catering facilities] [Correctional facilities]

[Cruise Ships]
[Day Care Settings]
[Delicatessens]
[Dining halls]
[Drug Stores]

[Food Manufacturing Facilities]

[Food Packaging Facilities]

[Food Processing Facilities] [Food Service Facilities]

[Food Trucks] [Funeral homes]

[Gyms] [Grocery]

[Healthcare Food Service]

[Health clubs] [Homes residences]

[Hotels] [Households]

[Household kitchens and/or

bathrooms] [In-Store Demos]

[Kitchens]

[Mobil Food Establishments]

[Mortuaries] [Motels] [Nurseries] [Nursing Homes]

[Nutraceutical Production Facilities]

[Pharmaceutical Production Facilities] [Pharmacy]

[Poultry/Meat/Seafood Packing

Facilities]
[Restaurants]
[Schools]

[Shopping centers]

[Temporary Food Establishments]

[Transportation Centers]

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[For use on the following[:] [types of surfaces:]] [Aluminum] [Chrome] [Corian®] [A] [Finished Wood] [A] [Finished Polyurethane] [A] [Formica®] [Glazed Porcelain (Surfaces)] [A] [Glazed Porcelain (Enamel)(Kitchen)(Tile)] [Laminated Surfaces (Laminate)] [Laminated Wood] [Metal] [A][Polystyrene] [4] [Quartz] [A] [Sealed Cement] [A] [Sealed Granite] [Sealed Synthetic Marble] [Steel Surfaces] Sealed Stone Surfaces] [A] [Stainless Steel] ^[∆] [Vinyl] [***]Soils: Bacon fat Baked on cheese Beverage stains [Burnt on] **Food Stains** [Burnt on] Grease **Stains** Chicken juice

THE INFORMATION IN BOX IS NOT PART OF THE LABELING

Coffee stains
Cooking
Splashes
Crumbs
Dried on food

Grease Oil

Peanut butter

Food [residue] [particles]

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[ATCC numbers are not required to be listed on production label. Organisms may be listed in a table and in any order.]

Sanitization [1 minute or 60 Seconds Food Contact Surface]

Escherichia coli [ATCC 11229]

Staphylococcus aureus [ATCC 6538]

Shigella boydii [ATCC#9207]

Listeria monocytogenes [ATCC 19111]]

Sanitization [15 Seconds Nonfood Contact Surface]

Staphylococcus aureus [ATCC 6538] Enterobacter aerogenes [ATCC 13048]

Optional Label Claims

[All below are optional/label (placement optional) literature and promotional statements]

50% faster drying than prior Sani Professional Brand Sani-Wipe [OR Sani Professional Brand Turners No-Rinse Sanitizing Wipes] formula

*99.999% effective in 60 seconds against [Staphylococcus aureus] [(ATCC #6538)] [,] [Escherichia coll] [(ATCC #11229)] [,] [Shigella boydil] [(ATCC# 9207)] [,] [and] [Listeria monocytogenes] [(ATCC# 19115)] on hard, nonporous food contact surfaces.

99.999% effective in 60 seconds against [Staphylococcus aureus] [(ATCC #6538)] [,] [Escherichia coli] [(ATCC #11229)] [,] [Shigella boydii] [(ATCC# 9207)] [,] [and] [Listeria monocytogenes] [(ATCC# 19115)] on hard, nonporous food contact surfaces.

X ct. X [to be replaced with unit packet count]

Aids in the reduction of cross-contamination between treated surfaces.**

All applicable health inspection agency code requirements must be followed for cleaning, rinsing and sanitizing.

Always follow directions for use on this [or the] label.

A convenient way to clean and sanitize [food contact][surfaces**][in your home][on the go]

An efficient way to clean and sanitize

Antibacterial

Antimicrobial [wipes]

Antimicrobial wipes

[Better][Dries faster] [than][versus *or* vs] [bucket and rag] [our previous Sani Professional Brand Sani-Wipe *OR* Sani Professional Brand Table Turners No-Rinse Sanitizing Wipes] [product]

Bleach-free [this is included as useful info for users needing a bleach-free product] By Grime Boss®

[Category IV] Acute Oral Toxicity [Category IV]

[Category IV] Acute Inhalation Toxicity [Category IV]

[Category IV] Acute Dermal Toxicity [Category IV]

[Category IV] Acute Eye Irritation [Category IV]

[Category IV] Acute Dermal Irritation [Category IV]

Cleans, deodorizes and kills common foodservice][foodborne] bacteria

Cleans, deodorizes and kills common household bacteria

Clear drying formula

Commercial use

Convenient wipes

Convenient way to sanitize. One wipe at a time.

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[for use on canisters, not packets] Cost Savings: Our [product name] wipe is [X] times larger and [X]% less expensive than [PDI's or our [previous]) individually packed wipes. The easy grip canister contains [X] more wipes and creates less waste than individual packets. Now you can do more with less waste!

D2 rated [This refers to NSF category]

Designed and formulated for use on large hard, nonporous surface areas [list surfaces from approved list]

Designed to be effective on large hard, nonporous surfaces [including]: [list surfaces from approved list]

Designed to clean, then sanitize lightly soiled, hard, nonporous food contact surfaces [where the control of cross-contamination between treated surfaces is of primary importance]

Do not use on natural marble, windows, unpainted wood, brass, clear plastic or colored grout.

Dries 50% faster than our previous Sani Professional Brand Sani-Wipe [OR Sani

Professional Brand Table Turners No-Rinse Sanitizing Wipes] [product]

Dries in half the time of our previous Sani Professional Brand Sani-Wipe [OR Sani Professional

Brand Table Turners No-Rinse Sanitizing Wipes] [product]

Dries twice as fast as our previous Sani Professional Brand Sani-Wipe [OR Sani Professional Brand Table

Turners No-Rinse Sanitizing Wipes] [product]

Each wipe delivers a consistent level of [active ingredient] [formula][product]

Each [or Every] wipe releases the right amount of sanitizer

Easy sanitizing on the go

Easy sanitizing for hard, nonporous surfaces around the house [office] [bathroom] [kitchen]

Easy to use

Effective in sanitizing your hard, nonporous surfaces [kitchen] [bathroom] surfaces

[Effective against] [versus or vs] [Listeria monocytogenes][Staphylococcus

aureus] [E.coli][and] [Shigella boydii] [insert microorganisms from list on page 7]

Effective against [insert microorganisms from list on page 7]

Effective on food contact surfaces**

Eliminates odors

Eliminates the potential for mixing errors

Every day use

Extra large wipes

Fast drying formulation

Fast drying [No Rinse] formula

Fast dry, quicker dry compared to our previous Sani Professional Brand Sani-Wipe [OR Sani Professional Brand Table Turners No-Rinse Sanitizing Wipes] [product]

[Fast][Improved][Quicker] [Rapid] drying formula compared to our previous Sani Professional Brand Sani-Wipe [OR Sani Professional Brand Table Turners No-Rinse Sanitizing Wipes] [product]

Faster turnover time from wet to dry compared to our previous Sani Professional Brand Sani-Wipe [OR Sani Professional Brand Table Turners No-Rinse Sanitizing Wipes] [product]

Fits with Swiffer sweepers

Food Code Compliant [referencing 2013 Food Code]

Food contact surface** sanitizing wipe

Food processing [commercial] [industrial] use

For hard, nonporous household surfaces

For your [heavy] [or light] duty jobs

For cleaning on the go

For use in food processing facilities where dry cleaning is [critical [required] [for] [to] your operation] [dry cleaning is a method of cleaning where it is necessary to keep water content at a minimum]

For use in retail and institutional food establishments, food processing plants and other health department regulated food facilities. **

For use on hard, nonporous surfaces in [professional][commercial] kitchens

Fragrance free [this is included as useful info for users needing a fragrance free product]

[Good for use] [May be used] on surfaces** around [children] [pets][and][food]

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Great for on the go[!][sanitizer]

Helps [protect against] [eliminate] [foodborne] pathogens on treated surfaces**

Hero for zero [fragrance][dyes][phosphates][bleach][and][or][formaldehyde] [this is included as useful info for users needing a bleach-free, fragrance free, dye free, phosphate free and formaldehyde free product]

Incorporate as part of your [pathogen reduction] [or food safety] program

Ideal for Daily Use

Ideal for water-sensitive equipment

Improved drying time by 50% compared to our previous Sani Professional Brand Sani-Wipe [OR Sani Professional Brand Table Turners No-Rinse Sanitizing Wipes] [product]

Increased active ingredients [in] [the] [formula] [product] for [better] [improved] [enhanced] efficacy [versus or vs] [or compared to] our previous product, Sani Professional Brand Sani-Wipe [OR Sani Professional Brand Table Turners No-Rinse Sanitizing Wipes].

Industrial use [only for use in products labeled for commercial uses]

Helps prevent cross-contamination [by killing bacteria on the treated surface and on the wipe.**] [Its] [Product name's] quat-based formula is [EPA] registered

Kills 99.9% of *Staphylococcus aureus* [(ATCC #6538)] and *Enterobacter aerogenes* [(ATCC # 13048)] in 15 seconds [on hard, nonporous non food contact surfaces]

Kills 99.999% of [Staphylococcus aureus] [(ATCC #6538)] [,] [Escherichia coli] [(ATCC #11229)] [,] [Shigella boydii] [(ATCC# 9207)][,] [and] [Listeria monocytogenes] [(ATCC# 19115)] in 60 seconds on [cleaned] [and rinsed] hard, nonporous food contact surfaces

Kills 99.999% of Listeria monocytogenes [(ATCC# 19115)] on hard, nonporous food contact surfaces

Kills 99.999% of common foodborne pathogens

Kills bacteria on the wipe and on the surface**

Kills [99.9% of] common household bacteria

Kills common household bacteria including: [Staphylococcus aureus] [Staph] [,] [Escherichia coli] [E. coli] [,] [Shigella boydii] [Shigella] [,] [and] [Listeria monocytogenes] [Listeria]

Kills common foodborne pathogens including: [Staphylococcus aureus] [Staph] [,] [Escherichia coli] [E.coli]

[,] [Shigella boydii] [Shigella] [,] [and] [Listeria monocytogenes] [Listeria]

Kills Listeria monocytogenes

[Kills][effective against] [the foodborne pathogen][*Listeria monocytogenes*] that causes Listeriosis [Kills][wipes away][destroys][eradicates][removes][terminates][eliminates] *Listeria monocytogenes*

Kitchen surface wipes**

Large enough to work with sweepers

Large enough to work with Grime Boss® Sweepers

Leaves no harsh chemical residue

Leave on food contact surface** sanitizer

Less waste than individually wrapped wipes

Less wet...after [60 seconds] [or [1] [one] minute

[Moisture] [Hydro-] lock lid

Made by the [maker] [manufacturer] of Sani Professional ® [No-Rinse Sanitizing Multi-Surface Wipe[s]]

[Made in USA] [of Domestic and [Foreign][Imported] Materials] [Made in [insert country]

Meets EPA requirements for toxicity category IV [:] [no glasses, goggles, mask[s], [and] protective eyewear [needed] [required]]

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Meets Federal EPA [guidelines][criteria] for food contact surface sanitization coverage

More powerful than previous Sani Professional Brand Table Turners® No-Rinse Sanitizing Wipes

[formula][product]

[Neutralizes] [Eliminates] odors

No animal ingredients

No [dyes][phosphates][bleach] [and][or][formaldehyde][added]

No fragrance added

No mixing or measuring required

[No mixing, no measuring, no problem]

Noncorrosive formulation

Non-corrosive to [eyes][and][or][skin]

No [personal protective equipment][(PPE)] [such as][:] [gloves][mask][goggles] [and] [protective eyewear][needed][required]

No-Rinse Sanitizer

Not a [skin][and][or] [dermal] sensitizer

Non-sensitizer

One & Done

One step [sanitizing] [solution][formula][product]

NSF [Listed] [# 155628] [D2 rated]

Only for commercial uses

Picks up more [crumbs] [food debris] [particles] [spills] than previous product, Sani Professional Brand Table Turners® No-Rinse Sanitizing Wipe

[Picks up][Removes] soil [***] from hard, nonporous surfaces

Powerful [No rinse] formula

Powerful sanitization [action]

Pre-Moistened [Wipe][s]

[Premoistened][Saturated] [Disposable][Single Use][One time use][Wet] [Applicator][towelette] is [43%][X%] thicker than previous Sani Professional Brand Table Turners® No-Rinse Sanitizing Wipe

[Premoistened][Saturated] [Disposable][Single Use][One time use][Wet] [Substrate][Textile][Material] is [43%][X%] [thicker] [heavier][stronger] than previous Sani Professional Brand Table Turners® No-Rinse Sanitizing Wipe

[Premoistened][Saturated] [Disposable][Single Use][One time use][Wet] [Applicator][Towelette][Nonwoven] is [up to] [43%][X%] [thicker] [larger] than previous Sani Professional Brand Table Turners® No-Rinse Sanitizing Wipe

[Premoistened][Saturated] [Disposable][Single Use][One time use][Wet] [Applicator][Towelette][Nonwoven] is [greater than][over] [40%][X%] [thicker] [than] previous Sani Professional Brand Table Turners® No-Rinse Sanitizing Wipe

[Premoistened][Saturated] [Disposable][Single Use][One time use][Wet] [Applicator][towelette][nonwoven] is [more than][40%][X%] [thicker][larger] [than] previous Sani Professional Brand Table Turners® No-Rinse Sanitizing Wipe

[Premoistened][Saturated] [Disposable][Single Use][One time use][Wet] [Applicator][Towelette] [Nonwoven] is larger than previous7[in] x 8[in] Sani Professional Brand Table Turners No-Rinse Sanitizing Wipe

[Premoistened][Saturated] [Disposable][Single Use][One time use][Wet] [Applicator][Towelette] lifts [better][faster][quicker] than previous Sani Professional Brand Table Turners® No-Rinse Sanitizing Wipe

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Premeasured, premoistened sanitizing wipes for use on hard nonporous surfaces.

[Product name] are a convenient method for sanitizing thermometers and other small wares [Product name] can be part of your facilities' [Hazard Analysis Critical Control Point] [HACCP] plan. [Product name], food contact sanitizing wipe formulated and designed to clean and sanitize [insert food contact surfaces].

[Product name] is [better][stronger][more effective][versus or vs][than] the previous Sani Professional Brand Table Turners® No- Rinse Sanitizing Wipes [product]

Proven effective against foodborne pathogens listed below*
*99.999% effective in 60 seconds against [Staphylococcus aureus] [(ATCC #6538)] [,] [Escherichia coli] [(ATCC #11229)] [,] [Shigella boydii] [(ATCC# 9207)] [,] [and] [Listeria monocytogenes] [(ATCC# 19115)] on hard, nonporous food contact surfaces.

Quick and easy sanitizing of [add use surfaces from this label]

Quicker drying than prior Sani Professional Brand Sani-Wipe [OR Sani Professional Brand Table Turners No-Rinse Sanitizing Wipes] formula

Ready to use

Recommended for use on hard, nonporous nonfood contact surfaces as a sanitizer

Reduces the [foodborne] pathogens on hard, nonporous treated surfaces that come in contact with foods [like] [such as] [,] [:] cheese, deli meats, hot dogs, ice cream, and ready to eat salads Safe for use on hard, nonporous surfaces ^Δ

Sanitizes food prep surfaces**

Sanitizes [baby][children's] [booster chairs] [high chair trays] [strollers]

Sanitizes hard, nonporous surfaces

Sanitizes interiors of [microwave ovens], [refrigerators], [stoves], [freezers], [food trays], [lunch boxes], [dishwashers], [dish racks], [sinks]

Sanitizing Wipe Saves time

Say good-bye to dirty rags and buckets

Simply pull, wipe, and toss [to help reduce the risk of cross-contamination between treated surfaces**] [!] Starts to work on contact

Streak-free cleaning

Strong wipe for tough jobs

Test in an inconspicuous area prior to use

The [Product name] formula is noncorrosive. [Compatible with] [or May be used on] [or Will not damage]: [Stainless steel] [and/or] [Small] [commercial kitchen wares]

The [X wipe size] of [product name] is large enough to use effectively on a variety of small wares and equipment of busy commercial kitchens. The [new] easy grip canister contains [count] wipes and creates less waste than individual packets. [product name]: Now you can do more with less waste!

The bacteria are killed in 60 seconds by contact with the liquid in the wipe. The product is effective when the surface is completely contacted with the wipe.

The fast, easy and effective way to sanitize hard, nonporous [food contact] [and] [nonfood contact] surfaces
The wet wipe for dry cleaning [dry cleaning is a method of cleaning where it is necessary to keep water
content at a minimum]

The wipe is effective against all hard, nonporous surface areas to which all liquid has been imparted for the required contact time

This product [shortens] [eliminates] the time and labor required for rinsing after sanitizing food contact surfaces**

[Trial] [Value] size

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Capitalization, plurals or singular, bold and italics are all variable unless specified in 40 CFR

Turns tables [faster][quicker][more quickly] than previous Sani Professional Brand Table Turners No-Rinse Sanitizing Wipes

Up to 50% faster drying time than prior Sani Professional Brand Sani-Wipe [OR Sani Professional Brand Table Turners No-Rinse Sanitizing Wipes] formula

Use [as a part of] [in support of] your [FSMA-driven/compliant] HACCP plan

Use in conjunction with Sani Professional QuatCheck Kit to verify active level for your Health [Inspection authority] [Inspector]

Use on hard, nonporous surfaces wherever [sanitizing] is important

Use to sanitize hard, nonporous surfaces during in-store food [demos] [or demonstrations] Use to sanitize the probe portion of [food] [and] meat] thermometers.

Use with [patent pending] [proprietary] [Triple Take Dispenser] [Belt Packs] [Wall Brackets]

Used by [trusted professional chefs] [restaurants] [hospital cafeterias]

User friendly

Uses X% less plastic than similar count canisters

Versatile: The *[wipe size]* [*Product name]* size is ideal for use on thermometers, meat probes, steam wands, and small ware equipment.

Where compliance and guest experience meet

Wipe and go[!]

Won't leave odor on your hands

Worry free

[Zero] [0%] fragrance

6-Month Advertising Claims [product in marketplace 6 months]

[Note: The following claims will be used as this product replaces a current PDI EPA registered product:]

[Use in place of] [replaces]: [previous product names]

Formerly marketed as [previous product names]

Our fastest drying formulation vet

New! Kills Listeria* *99.999% of Listeria monocytogenes in 60 seconds.

Now! Kills 99.999% of Listeria monocytogenes [on hard, nonporous food contact surfaces]

Table Turners has a new look

Thermosan has a new look

Sani-Wipe has a new look

[** hard, nonporous surfaces only]

[Graphics depicting use sites listed on this label can appear on product label and labeling.] [The following graphics and statements are optional. They may be placed anywhere on label/container.]

NOT FOR USE ON SKIN

FOR USE ON HARD, NONPOROUS SURFACES ONLY

NOT FOR CLEANING OR SANITIZING SKIN

NOT A BABY WIPE

Not a Skin Wipe. For Use on Hard, Nonporous Surfaces Only.

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[The following graphics and statements are optional. They may be placed anywhere on label/container.]





















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[The following are company logos for use on PDI product labels. The purpose of the logo is for easy recognition of PDI products in the marketplace.]



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Dining Tables



Food Preparation Tables



Counter Tops



Non-wood Cutting Boards



Probe Portion of Meat Thermometer





Thermometers. Steam Wands

Laminated Menus

Counters











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Bar Tops



Waitress Stations



Food Carts



Microwaves, Ranges

Refrigeration, Freezer Units

Self-Service Condiment Areas, Condiment Containers









Deli Slicer





Conveyor Belts, Conveyor Lines, Hopper Trays, **Holding Containers**





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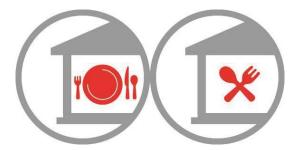
Capitalization, plurals or singular, bold and italics are all variable unless specified in 40 CFR

Small Wares (beverage dispensers, food mixers, scales)

Restaurants Foodservice

Dining Halls/Cafeterias







Airplanes/Airports

Caterers

Daycare Settings



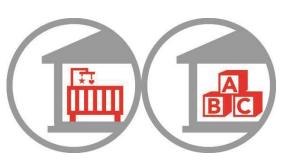




Hotels/Motels

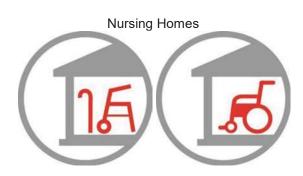
Cruise Ships

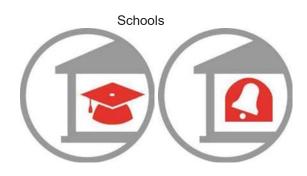
Nurseries



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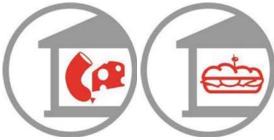
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Delicatessens

Food Trucks



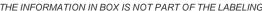


Food Manufacturing Facilities









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Convenience Stores



Fitness



Kills Listeria monocytogenes in 60 seconds



Kills *Listeria* monocytogenes in 1 minute







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